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N. GOODSELL, EDITOR.

SMALL WORKS FOR AUGUST.

During this month the prudent and economical farmer will find his cares to multiply. There are a great many things to be attended to this month, which taken separately appear trifling, but when taken in the aggregate amount to a consideration equal to the ruin or thrift of a comfortable farming interest. Weeds are springing up in improved lands or those under tillage; these, as far as can be done without injury to the crops, should be destroyed,and there are but few crops but what will be benefitted by the operation. Weeds are not only injurious to the present crops, but if allowed to ripen their seeds they lay the foundation for an increase of the evil the succeeding year. Grounds about barns and sheds should be looked to, as in such places noxious weeds are apt to increase if not cut often. Many of the seeds of garden vegetables ripen this month, and require to be gathered in season, in order that the best in quality which generally ripen first, may not be lost. It will be found that with carrots and parsnips, the best seeds are those upon the centre umbels, and as those ripen some time in advance of the others, they should be cut out as soon as they begin to change color, and when people have small gardens, keep them separate for their own sowing. In order to have large seeds upon beets the points of the shoots should be pinched off when they are about one foot long. Peas should be gathered and their stalks put with the compost in the yard or where there are large crops they may be thrashed and the stalks stacked or put upon the sheds to be scattered in the yard during winter, when sheep will feed well upon them. Do the most part of your budding this month, and be careful to save the seeds of such fruits as are ate in the family; let each parcel be labeled that the quality at the time of planting may be known. Gather herbs for medicinal and culinary use, let them be dried in the shade as they preserve their color better.—Prepare grounds for sowing onions the last of this month to stand over winter, as by so doing you will have them early. Lettuce should also be sown the last of this month, on beds of a southern aspect, that the plants may have an early start in the spring. Early York cabbage, and cauliflowers should be sown about the same time, and spinage. Seed wheat should be prepared, during which operation, do not lull yourselves to sleep, by the vulgar error that wheat changes to chess, but see that it is all separated; and when your *lambs* change into *pigs*, say it is as easy for *wheat* to change to *chess*: but until that time continue to destroy all noxious weeds upon your farms. As every good farmer in our section of the country will be able during this month to treat his friends with ripe fruit, it is well that they should be rather sociable and make friendly visits; those if well conducted, are not only pleasant, but profitable; they should be family visits in every sense of the word; for the good man should be accompanied by his wife, sons and daughters; but his small children should be instructed before leaving home that *they must not touch any thing about the garden or orchard where they are going without special consent*, otherwise many sample articles will be destroyed. One great advantage to be gained by our farmers when on these visits, is the comparing of crops, fruits, stock, &c. We are all naturally selfish, and until we have seen *better*, we are apt to think our own is *best*; seek a comparison and when you find a better than your own procure it. But above all when on such visits avoid any thing like *mystery:* let your communications be open and free from the "hocus pocus" of the dark ages; neither be suspicious of such in others, like the man who upon discovering that his neighbor had better melons than himself, and although his neighbor had given him all directions according to his own practices; still he accused him of retaining some important part of the operation. The neighbor being willing that he should enjoy his jealously, discovered him approaching one day, when he took a red hot poker from the fire ran to his melons, and seemed to be very busy with it about the roots, when his neigh bor approached him with "now I have caught you; now I can have as good melons as you."—He immediately returned home, heated his poker and commenced stirring the ground about the roots of his melons when the fruits of jealousy soon appeared by the death of his vines, and it frequently happens that this vice (for we can not call it by a better name) brings its own punishment.

PARING AND BURNING SOILS.

As under this head we often meet with articles from our transatlantic brethren, we might induce some of our young farmers to try an experiment which might occasion much damage, we therefore enter our solemn protest against it. We have never seen an instance in the United States where we thought this operation could be resorted to without serious injury. Even the propriety of selecting the dryest time for burning off fallows in new countries may be doubted. We know that the decomposition of vegetables, furnish food for a new set of plants, and that with a few exceptions what we term manures are composed of such decomposing vegetable matter, then how absurd the practice to destroy so great a proportion of the vegetable matter contained in soils as would be done by paring and burning. We grant that there may be soils which contain so much vegetable or carbonacious matter as to render them incapable of conducting heat to that extent necessary for the growth and perfection of certain crops. But then such lands should be considered inexhaustible beds of manure than otherwise. There are but few places in our country but what such lands are now, or soon will be immensely valuable. There are some tracts of reclaimed lands where the deposits of vegetable matter are so great that many crops will not for the reasons before mentioned, succeed well upon them, but for the most places whe were have observed these deposits, they are surrounded as if by design, with light sandy soils, either of which will prove advantageous to the other when mixed with *it*; as according to a fashionable mode of reasoning "sand mixed with vegetable matter is the same as vegetable matter mixed with sand," and when the proportions are duly attended to, the most productive soils may be found. Therefore in all cases, where lands contain more vegetable matter than is necessary for the production of crops, instead of destroying the surplus by fire, we would recommend an exchange with lighter soils as the most profitable.

CARD.

We have been much gratified by the communication from the agricultural society of the district of Niagara, U. C., ordering four copies of our paper for the use of the society. We consider this as a friendly invitation to be with them in the cause for which they have associated, and also as approving the course we have thus far pursued in the publication of the Farmer.

With regard to these positions we should be ill deserving of their patronage, were we not to tender to them as co-workers in the advancement of agriculture and horticulture, every possible facility in our power; at the same time we shall endeavor to keep from the columns of the Farmer any political remarks which might injure the feelings of those living under a different form of government. Living as we do in the vicinity of each other with a sameness of climate hardly equalled in any port of North America, for producing the necessaries of life, and at the same time free from the plagues of tropical climates, we have every encouragement to advance tthose sister arts. We therefore invite the members of the Niagara district Agricultural society, as well as all other gentlemen in their vicinity to make such use of the columns of the Farmer for communicating any useful matter to the public as they shall deem proper and shall at all times consider it a favor to receive from them any observations touching the Agriculture, Horticulture or the arts, at present practised amongst them; and assure them that inquiries made of the public through us will be promptly attended to.

OUR MARKET.

Our market has been well supplied with fruit, and esculents the week past. We are not under the necessity of importing melons or pears from New-York at this time, as pears appear to be plenty at one dollar per bushel. We invite our horticulturrists to pay more attention to the cultivation of early varieties, such as ripen in July, by which means our market might be supplied without the trouble of sending to New-York for them. The first pear that now comes into our market in quantities, is the green chissel, which from its rapid growth and abundant bearing has been much cultivated in this neighborhood, although it is not as fine in flavor as some of the earlier varieties.—We have also noticed the large Golden pippins of New England, in our market in fine perfection, generally called *pumpkins*, we shall therefore expect a thanksgiving as soon as the weather will allow of it.

Hartford, Con. has become quite a resort for Southern travellers.

Hints on the most Economical Manner of Feeding Horses.

FROM THE QUARTERLY JOURNAL OF AGRICULTURE.

To economise the food of working animals, must be admitted to be an object of great public and private importance. The practices of different parts of the country are not all alike perfect in this respect. In Scotland which is behind no country in general agricultural improvement, there is yet much to be learned in this branch of rural economy. In the general management and economical methods of feeding horses, Scotland, generally speaking, is greatly behind England; but in England itself, the most approved practices are not always generally known, or universally adopted.

A great variety of articles, as every one knows, are employed in the feeding of horses; of grains, there are oats, oatmeal barley, bran; of leguminous plants, there are beans, and peas; of roots, there are the potatoe, the turnip, the carrot, and the parsnip; of dried grasses and other plants, there are hay, saintfoin, clover, ryegrass, and straw; and, occasionally, other substances, as oil-cake.

In North Wales where a scarcity of hay is often much felt during winter and the early part of spring, the gorse, or furze, is frequently employed to feed both horses and cattle. It is prepared for that purpose by being bruised by small watermills, and when mixed with a proportion of oats, or chopped or cut hay, it is found to be a strong and nourishing food for the horse. This plant is also similarly used in several districts of the county of Devon. And, in Scotland, where the furze or gorse abounds in many places, such a practice might be adopted with great advantage.

Of the different kinds of grain given to horses, the oat is found to be the best adapted to support the strength and spirit of the animal. Amongst roots, the carrot and the parsnip are much valued; but these altho' they contain more saccharine matter than the potatoe, and although probably equally nutricious, yet, as they require greater nicety in their cultivation, and a richer and deeper soil they cannot be so universally and cheaply raised, and in such large quantities, as the potatoe. The latter growing in almost every soil of this island, may be said to be the most useful of all this class of plants, for the feeding of the horses.

In feeding with potatoes, however, one precaution should never be neglected, which is to steam or boil them before using them. The giving the potatoe in its raw state to the horse, has been fatal to numbers of these valuable animals, especially when on hard work, and overheated by violent exertion.—In its crude state, the potatoe is exceedingly apt to ferment in the stomach of the horse.

In the feeding of the horse with grain, whatever be the kind given, it should always be bruised; or, what is better still, coarsely ground. The hay, too, ought to be cut into small lengths, not exceeding half an inch, nor less than a quarter of an inch; and a quantity of straw, cut in like manner, should be mixed with it. For the purpose of bruising the grain, and cutting the hay and straw simple machines have been invented, which can be obtained at no very considerable cost. In Scotland, where thrashing machines are universally employed, it is recommended that the machinery, for the purposes referred to, should be attached and moved by the same power.

When the grain has been bruised, and the hay and straw cut, it will be necessary to proportion the quantity of each to be mixed together, and to make up a sufficiency of food on which a working horse may subsist for twenty-four hours. And, in order to illustrate this, we cannot do better than mention a few examples taken from the practice of stables, where this mode has been long and successfully followed.

In the stables of Messrs. Hanbury and Trueman, in Spittalfields, where 82 horses are kept, the animals receive all their food in the manger, no hay being ever put into the rack. The stable, which is spacious enough to contain this number of horses, is one of the most perfect in all its arrangements in London, and being admirably well ventilated, disease rarely occurs.

The excellent health, condition, and general appearance of these horses, evince the goodness of the treatment adopted. They are fed in following manner. Each horse receives in twenty-four hours 18 lbs. cut hay and straw, the proportion of the latter being one-eighth; 14 lbs. of bruised oats, and 1lb. of bruised beans; making in all 33 lbs. of food. In summer no beans are given, as they are then found to be too heating; but in consequence of the beans being withdrawn, a small addition is made to the quantity of oats. Half a pound of salt is given weekly to each horse. This being divided into two portions, one of them is given on Saturday night, and the other on Sunday, and being so administered, the salt generally purges the animal. And on account of this effect, and as the animals received no boiled or steamed food, it is thought better by Mr. Hanbury, to supply the salt in this manner, than to deal it out nightly in small quantities.

In another stable in Long Lane in London, belonging to Mr. Higgins, where above 300 heavy cart horses are kept doing much daily hard labor, no hay is ever put into the rack. It is always mixed with straw, and cut down into lengths not less than ¼th of an inch. The hay used is generally clover hay, with one half of barley straw. The oats, barley, and beans, are always coarsely ground before being added to the cut hay.—Although the quantity of hay being 19 lbs. for a very large horse, and 14 lbs. for a very small one, given in the 24 hours, remains unaltered throughout the year, it is found advisable during the same period to alter the kinds and quantities of grain. In winter a larger proportion of beans is given than of oats, the quantity being two-thirds of the former and one-third of the latter. As the spring sets in, the allowance of beans is gradually diminished to one-third, the other two thirds being made up of barley, which grain is held to be more cooling for spring food. But in summer oats are substituted for barley. Of the mixture of these bruised or ground grains, the elephant size cart-horse receives 20 lbs., the smaller animals 16 lbs.; and with the addition of 3 lbs. of bran during winter, and 4 lbs. during the rest of the year, every large horse thus receives in 24 hours about 40 lbs. of mixed provender, and smaller horses about 33 lbs. Salt is not given during winter, but always in other quarters of the year; an ounce being then daily mixed up with the other ingredients of the food.

In this last stable as well as in all others, where the same system of feeding is practised, the following method of mixing up the materials of the food is observed. The cut hay is first laid on the floor of the barn or loft, over it the bran, next the bruised or ground beans, and lastly the other ground grain. All the substances are then tossed together, and thus prepared, the provender is ready for use.

Although we have thus detailed the method of feeding cart horses in some of the best managed stables of London, we are more inclined to direct attention to the plan followed by Dr. Sully of Wiveliscombe, in Somersetshire.* This gentleman has for more than 20 years successfully pursued the plan of feeding which are about to detail.

Its utility and economy are apparent, and we feel confident that it may be generally practiced with advantage.

Dr. Sully says, that his horses employed in his professional practice, and accustomed to travel at the rate of eight miles an hour, "from the great labor they undergo, have no sinecure place, and yet few people can boast of cattle being in better condition."—In his stable there are no racks to hold the hay. He objects, and we think with the greatest reason, to the employing them. In the first place, the groom, if the stables are fitted up with racks, will always fill them, and by so doing tempt the horse to eat too much, thus overloading his stomach; so that when, in this full distended state, he is taken out of the stable and put to his work, his wind will be endangered. And not only does the full hay rack often occasion this injury to the horse, but it is the cause of great unnecessary waste of provender. It must have frequently been remarked by those who have entered a stable, that all horses, when they have the command of their head, pull the hay out of the rack and throw it under their feet. This is purposely done, that the more tasty portions of the hay may be selected for food, and the rest rejected. Few, if any, grooms will replace in the rack the hay that has been thus refused, and a great waste of it necessarily ensues. It is Dr. Sully's opinion that a horse with a well filled rack will consume and spoil upwards of 30 lbs of hay in 24 hours. But when it is cut down and mixed with a due proportion of cut straw and bruised or coarsely ground oats, or other grain, 10lbs are sufficient.

The details of Dr. Sully's manner of feeding his horses are worthy of imitation, combining, we conceive, convenience and economy of time and labor. In the loft above the stables, are prepared the portionable quantities of the food with which his horses are daily supplied, and a very simple method has been devised to convey it when mixed into the manger of each horse. A wooden pipe is made to pass from the loft into each of the mangers, and close by the mouth of the pipe in the loft is placed a tub of size enough to contain what is sufficient food for a horse for 24 hours. To prevent the horse, in searching for the grain, from tossing out of the manger the mixed food which is dropt into it, oaken cross-bars, 12 inches distant, are nailed over it. Between these bars ample space remains for the horse to feed.

As there can be no dependence on the measured quantities of grain or other food given to the horse, from the variation at times in the respective weights of equal quan-

*See an interesting Letter of his in the Sporting Magazine for Nov. 1826.

tities, Dr. Sully recommends, and indeed regards it as necessary, that grain of all kinds, and also the cut hay and straw, should be carefully weighed. When all the ingredients are so prepared, the proportions for each horse are allotted. From the table which follows will be seen the different articles of food, and the quantities and weight which the horse should receive.

	1st class	2d class	3d class	4th class
	lb	lb	lb	lb
1. Farinacious substances, consisting of bruised or ground Beans, Peas, Wheat, Barley, or Oats	5	5	10	5
2. Bran, fine or coarse,	0	0	00	7
3. Boiled or steamed potatoes, mashed in a tub with a wooden bruiser,	5	5	00	0
4. Fresh grains (boiled barley,)	6	0	00	0
5. Hay cut down into chaff	7	8	10	8
6. Straw cut down into chaff	7	10	10	8
7. Malt dust, or ground oil cake,	0	2	00	2
	30	30	30	30

With 2 ounces of salt for each class.

By this table it will be seen that each horse receives 30lbs. of food in the 24 hours. a quantity which will, in all cases, be found to be amply sufficient. The addition of 2 ounces of salt is necessary to assist the digestion of the food. All herbiverous animals, as is well known, in their wild state, indicate the necessity or utility of this condiment, by resorting wherever it is to be met with in those places where native salt exits. In the vast forests of America, where rock-salt abounds, those spots are called by the natives salt-licks, from the wild cattle resorting to them to lick the salt. In Cheshire, and the salt district of that county, there is a farm which is noted for the excellence of its cheese. On this farm is a natural salt spring to which the cows daily resort, and by many it is believed that the tasting of this brine by the cows adds to the flavor of their milk.*

Of the four classes into which Dr. Sully divides his ingredients for feeding, those two which contain the steamed or boiled potatoe are the most recommended. No food conduces more to the healthy working condition of horses than the steamed or boiled potatoe; and we may observe, with relation to this, as well as to other kinds of food, that when the horse comes in weary and hungry, after a long day's work, it is necessary to fill his manger more copiously with the ingredients prepared for him.

In determining what kind of food shall be given to the horse, and in what quantity it shall be supplied, particular circumstances must often be allowed to operate. Violent and long continued exertion, for example, will require the strongest food, and the largest allowance of it. It will be apparent however, in the several instances before adduced of the most approved methods of feeding horses, that although these methods may differ in the kinds of articles selected for food, and in the quantities of the mixture given, they all agree in certain essential points; and it is to these that we wish in an especial manner, to direct the public attention. The methods it will be seen, all agree in the practice of invariably bruising or coarsely grinding the grain and beans, in cutting down the hay and straw, in giving no hay in the rack, in allowing salt, and in weighing each article separately, before mixture, in place of adopting the fallaciuos guide of measurement.

*In the last number of the Journal, the value and uses of this important condiment are fully treated of.

Having thus very imperfectly endeavored to point out what is conceived to be the best method of feeding horses, it is unnecessary to dwell on the various advantages which such a system offers.

As the horse advances in age, his teeth gradually lose their perpendicular position, and become less fitted for grinding the hard food which the nature of his work, and his artificial situation in stables, renders it necessary for him to receive. His mastication is rendered imperfect, and the grain when given him unbruised or unground, is often swallowed entire. And as the saliva and the gastric juice of the stomach are held to be the solvents of the food, and as more perfect mastication must allow these to act with more effect upon it, a more perfect digestion, we may believe, is induced by giving the grain in the bruised or ground state, and by the cutting down of the hay and straw. Thus, not only must the practice be conducive to the health of the horse, but it must produce a great saving of the food. To persons requiring constant and steady work from their horses, the advantages of the practice are very obvious.

The carrier, with his horse-provender weighed, mixed, put into a bag, and carried with him, can feed and refresh his horse at all times and places. The same observation applies to the farmer, and more strongly still to the post-master, whose horses have sudden calls upon them for great exertion. By means of provender so prepared, his horses soon fill themselves, and thus have time to lie down, sleep, and rest. To the gentleman and sportsman such a plan of feeding has also many advantages. The health of the horse is promoted, and the economy of its provender assured. The following are the words of the intelligent, humane, and experienced gentleman whom we have already quoted. "My business," says Dr. Sully, "extends through Somerset, Devon, Cornwall, Dorset, and Wilts. I travel with single horses on one pair of wheels, and by relaying, I am enabled then to cover more ground with four horses than any man I know in England, besides my pace is seven and eight miles an hour, and my servant, who always accompanies me, generally puts in a bag of provender, of coarsely ground grain, and cut hay and straw. I am certain the same plan will equally succeed with horses, coach or saddle."

Although we pride ourselves in Great Britain, and very justly, on the beauty and excellence of our horses, yet how superior soever we may be in this respect to our continental neighbors, we do not surpass them in knowledge of stable-management.—Those who have visited that portion of Switzerland which borders on Germany, must have witnessed the skillful manner of feeding horses. No grain is given to these animals without its due proportion of cut hay and straw. The hay-cutting machine is in very general use in this quarter of that delightful, romantic, and industrious country; and it is not only employed for the horse, but also for the cow. During winter along with different kinds of roots, as the carrot, the turnip, the parsnip, chopped up, a quantity of cut hay is mixed for the cow. If we pass from Switzerland into Germay, we observe the same, and perhaps greater attention to the food of the horse. To all the grain he receives, a portion of cut hay and straw is always added, and, it may be remarked, that it is not uncommon, while on a journey, for the Swiss and German horseman to feed his steed, with coarse brown bread, half-a-pound or more at a feed.*

But it is unnecessary to go out of our own island for examples of good and economical modes of feeding horses; to the instances we have quoted, of the manner of treating them in certain stables in London, many more might be added; and if we travel the roads leading to the south from that great city, we shall find innumerable examples of the same good management. S M.

*It may be observed, that this latter practice is also common with millers in some parts of this country.

(From the Middletown Sentinel.)

SHAKER BARN.

Mr. Starr,—I hand you for the amusement and information of the practical farmer, a description which I have verbally received from a friend of mine, living in that vicinity, of a large barn built the last season in the town of Hancock, Berkshire county, Mss. by the family of Shakers, located in that town. It is possible, that in some points, the dimensions may be inaccurate; but you may rely that they are materially correct. Both the size and form are probably unfit for common purposes—very few farmers would wish to collect so much forage and manure, or have so much stock in one place; but all who have any experience in the business will agree that there is much ingenuity and convenience in the design, for a large establishment.

The barn is built on ground inclining southwardly, in a perfect circle, and is ninety feet in diameter, across it from side to side. The walls are stone, 22 feet in height, of suitable thickness, and laid in lime or well pointed on each side. Round the barn, on the inner side, are stables forming a circle; the manger within and suitable places over it to throw or feed down the hay; the stable and manger occupy about twelve feet, and are eight feet high; the stables open to and from several different barn yards, in order to make as many and such divisions of their stock as they have thought proper.—The covering of the stables form the barn floor, which also extends round the barn.—There is but one large door way for entrance with teams and loads; this is from the northern side, from an offset or causeway, 8 feet above the base, and of course fourteen feet below the eaves. The cart or wagon that enters with a load, makes the whole circuit of the floor and after unloading, comes out at the same door; thus eight or ten teams with their loads can occupy the floor at one time, in unloading, and not hinder each other. Within this circle of stables and barn floor, is an area or *bay*, as it is usually called, which is filled with hay, &c. which must be over sixty feet diameter. This is pitched in and on from any side or place most convenient, or where wanted.

The roof comes to a point at the centre, and sheds off the rain all round, something similar to an umbrella. It is supported from the inner circle of the barn floor. The roof boards are laid up and down, which by a transverse sawing of the log all were brought to a point, and then shingled round in the usual mode. M.

By some recent experiments made in France, it appears that silk-worms may be entirely fed upon the leaf of the scorzonera, or viper's grass.

COMMUNICATIONS.

Charleston, (S. C.) July 25th, 1831.

DEAR SIR:—Yesterday I received the 27th No. of the Genesee Farmer, which is the only one I have seen since the 25th No., the others not having reached this place. In this number you republish some remarks of mine on the culture of the okra, and requested that I would give "directions for cooking okra, as practiced by the people at the south." With this I most cheerfully comply and as it would be too late to do so thro' the southern agriculturist, I address this to you, to be used as you may think proper.

All that is necessary to be known, is contained in the article which you have extracted. I would only suggest that perhaps a lighter soil and a warmer situation would answer better in your state than those recorded in that article.—You may also plant it much nearer, say 3 feet from row to row, and 18 in. in the row, leaving but one stalk. We plant it about the middle of March, and generally commence picking the pods early in June, which are borne in succession as the plant progresses in its growth. They are of a proper size when two or three inches long; but may be used as long as they remain tender, which is judged of by their bitterness: if good, (that is fit for use) they will snap asunder at the ends, but if they merely bend, they are too old, have become woody, and must be rejected, for a few of such pods will spoil a dish of soup. I will now proceed to give you the directions for making the soup. I have taken definite quantities, so that the proper portion of each may be clearly understood by you. Smaller quantities may be used, but the proportions ought to be observed, as well as the length of time of boiling. I take one peck of okra pods, which must be very tender, and of which you will judge by the rule already given; cut them across into very thin slices, not exceeding ¼ in. in thickness, but as much thinner as possible, as the operation is accelerated by their thinness. To this quantity of okra add about one third of a peck of tomatoes, which are first pealed and cut into pieces. This quantity can be either increased or diminished as may suit the taste of those for whom it is intended. A coarse piece of beef, (a shin is generally made use of) is placed into a *digester* with about two and a half gallons of water and a very small quantity of salt. It is permitted to boil for a few moments, when the scum is taken off and the okra and tomatoes thrown in. These are all the ingredients that are absolutely necessary, and the soup made is remarkably fine. We however usually add some corn cut off from the tender roasting ears, (the grain from three ears will be enough for the above quantity.) We also add sometimes about a half pint of Lima or civic beans, both of these improve the soup, but not so much as to make them indispensables—so far from it that I believe few add them. The most material thing to be attended to is the boiling; and the excellence of the soup depends almost entirely on this being faithfully done; for if it be not enough, however well the ingredients may have been selected, the soup will be very inferior, and give but little idea of the delightful flavor it possesses when properly done. I have already directed that the ingredients must be placed in a digester. This is decidedly the best vessel for doing this or any other soup in: but should there be no digester, then an *earthen ware pot* should be prepared, but on no account make use of an iron one as it would turn the wholesome soup perfectly black. The proper color being green, colored with the rich yellow of the tomatoes. The time which is usually occupied in boiling okra soup is *five hours.* We put it on at 9 o'clock in the morning and take it off about 2 P. M., during the whole of which time it is kept briskly boiling; the cook at the same time stirring it and mashing the different ingredients. By the time it is taken off, it will be reduced to about one half, but as on the operation of the boiling being well and faithfully executed, dispands its goodness (as I have already remarked.) I will state the criterion by which this is judged of—the meat separates entirely from the bone, being "done to rags." The whole appears as one homogeneous mass, in which none of the ingredients are seen distinct; the object of this long boiling being thus to incorporate them. Its consistency should be about that of milk and porridge. I have I believe given you full directions for making this most excellent dish, and sure am I that if you can only succeed in raising the okra and follow the directions here given, you will rarely be without it when it can be obtained. The okra is raised in immense quantities here, and is used by both rich and poor and considered by each as one of the best of our summer dishes. In fact after eating a plate of okra soup, with its accompaniment, rice, few care to partake of any thing more in the shape of solid food.—Some even cut the pods and dry them for winter use. It will be gratifying to me to learn what success attends your attempts to cultivate this plant and make it into soups. We have several(3) varieties of okra, one of which is very inferior, being short and soon growing woody. Should you feel disposed to continue its culture I will with pleasure forward you some of our best seeds, if you will only direct me how and to where I shall send them. It will also give me pleasure to communicate any other parts you may wish to be acquainted with, either respecting this or any other plant or shrub cultivated among us.

Yours respectfully,

JOHN D. LEGARE.

N. GOODSEL, Esq.

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In our 27 No. we expressed a wish that the editor of the *Southern Agriculturist* would send us directions for cooking okra or preparing the dish called Gombo from it. No sooner had our communication reached Charleston, than the editor encloses at once all necessary directions which we now give to our readers, having previously received from the Hon. J. Buel of Abany, directions for raising the plant in this latitude. When we consider the promptness with which these men embrace every opportunity to do good to the public, we cannot but feel our hearts overflowing with gratitude to them. That we have our lots cast amongst such philanthropists is a pleasant reflection. The facilities for agricultural improvements are increasing, and sentinels are now placed at proper distances on our sea coast from Georgia to Maine, to spread from post to post, without delay, any news of improvements in foreign countries, and those correspond with sentinels placed inland, whose duty it is to watch our internal improvements and answer any inquiries which may be made from any part of the union. Surely our fathers had not such advantages! A farmer has but to ask information upon any point touching his occupation, from one of our Agricultural editors, and he receives free as air, not only the results of experiments of the *present*, but of *past* ages. No sooner is his inquiry made to one, than it is sounded from post to post, and every editor feels himself called upon to exert himself in the general cause

Libraries are ransacked for records of the past—learned and practical men are consulted for the improvement of the present age, and all this is transmitted back to the inquirer with telegraphic dispatch. Who then will remain ignorant of business in which he is engaged? Who will continue slumbering in ignorance when his neighbors are pressing forward in improvements to prosperity and fame? What man will not retire from the disgusting, virtue-destroying course of politics of the present day, to enjoy the blisses of an honest, industrious, agricultural life, where every blessing is received immediately from the fountain of all good, with thankful hearts. Not so with the political sycophant, he receives his compensation as the reward of guile, and while pocketing, abhors it. Then what farmer will not exchange his political for an agricultural paper?—*Let the subscription lists of those papers tell.*

FOR THE GENESEE FARMER.

The experience of "A young Farmer" in budding or grafting cultivated cherries on the wild black cherry (*Prunus virginiana*) exactly accords with my own, for all my attempts have been complete failures. There is another wild cherry (*Prunus pennsylvanica*) however, that forms a good stock. Its leaves resemble those of the peach tree, and is often very abundant among hemlocks and windfalls. One of my friends had many fine cherries growing on the latter stocks; but he assured me (what I was well prepared to believe) that he could never get one to grow on the common wild cherry.

The genus *prunus* includes many species (Plums and Cherries) which agree well in their botanical character, but seem to differ very widely in their natures. The plum grows freely on the peach tree although of a different genus, and *vice versa*, though perhaps more sparingly; but I have never seen the plum grow on a cherry stock nor a cherry on a plum stock. D. T.

8 mo. 5, 1831.

SELECTIONS.

FLAX AND HEMP.

Continued from page 254.

GENERAL OBSERVATIONS.

Whilst viewing the treatment of flax in the Netherlands, I was not a little surprised at seeing cattle of every kind grazing in the field where it was steeping, and with free access to the steeping pools, the water of which is considered in Ireland to be highly injurious to every animal; having questioned a Boer on this matter, he told me, he never knew an instance of cattle being injured by flax water, nor is any precaution whatever used to keep them from it; on examining the water in which the flax is steeped, I found the color of it to differ much from that of the flax pools in Ireland: and I am led to think, on further consideration of the subject, that the vegetable matters which are blended

with the mud, when spread over the flax, being decomposed in the fermentive process that takes place, mingle with the mucilage of the plant, and act as agents to neutralize it injurious qualities; how *far this may be* the case, or whether the plant, *being ripe* before watering, and totally excluded from light and air in this process, may produce effects different from those in Ireland, I shall not pretend to say; but the fact is as I have described it.

That the mode practiced in Holland, Zealand, Flanders and France, of excluding light and air in the steeping of flax, has a powerful effect on the color of the plant, cannot be doubted; and that the properties of the *water* and *mud* employed have considerable influence in that point, as well as the texture of it, is equally certain, and is fully exemplified in each of those countries, as will be seen by the following statement:

In that part of Holland where flax, the growth of that country and of Zealand, is steeped, and where the soil is dark and of a slimy nature, the water soft and clear, and perfectly suited for culinary and other domestic uses, it is found that it comes from the steeping pool of a dark blay color, varying only in shades, according to the quality of the soil or mud with which it is covered; but every parcel is uniformly of one color from each pool; it is likewise of a soft and silky nature.

In Zealand when flax is steeped as in Holland, with respect to the *exclusion* of the air and light, it is always of an *uniform* color, but from the quality of the water and soil, comes from the pool of a light straw color, and is harder in its nature than that steeped in Holland; this is attributed to the brackishness of the *water* and *soil*, which *purges* the plant in the steeping pools, and deprives it of its extractive matter, so much so, that it is calculated to lose in *steeping in Zealand*, from twenty to twenty-five per cent. more than when steeped in Holland; for this reason the Dutch flax Boers bring the flax that they *grow in Zealand* from the field, dried with the boles on it, to be steeped, &c. at home, often fifty and sixty miles distant. When flax *in Zealand* is not steeped with the same care as in Holland, by excluding it from the air and light with mud and slime, it comes from the pool *precisely* as it *does* in many parts of the *south* and *west* of Ireland, of *various* colors and *qualities*, even in one *strick* or *bunch*, in consequence of which it sells at all *times* in the Rotterdam market at an under price, for inferior work. This is a strong proof of the effects produced by the exclusion of light and air in the steeping process.

In Flanders where the soil is lighter in quality and color, and the water clearer and fresher than in Holland, the flax is some *shades brighter* than that steeped in Holland, but not of the straw color or *harsh description* of that steeped in Zealand; it is, however, uniformly of one shade from every steeping pool, doubtless in consequence of the exclusion of light and air.

In France, where the soil is lighter than in Flanders, the flax is of a lighter color than in that country or Holland, and is between a straw and a blay color, neither so hard as the Zealand flax, nor so soft as that steeped in Holland; it is, however, like all the others, when excluded from the light and air, of one color from every pool; nor did I see in the course of my examination of flax in the several countries* I visited, any of that article striped in color, or of different qualities in one head or strick, but *that grown* in a part of *Zealand*, where the cultivation may be said to be in its infancy, as compared to other places.

On the whole, it appears to me, from every information I have received, and from the best consideration I have given the subject, according to my humble judgment, that the exclusion of light and air from the flax in the steeping process, as practiced in the Netherlands and France, forms the most important points in the treatment of that plant; and I am of opinion, that a due attention to the mode practiced in these countries, would eventually lead to the cultivation of flax in Ireland, on a scale that would be of the greatest importance to the landlords, tenantry, and peasantry of the country.

With respect to the regulations in those countries for dividing the flax into two different sorts or numbers, according to its fineness or coarseness, there is no law or public examination, as in Petersburgh and Riga, nor does there seem to be the smallest necessity for such a measure; the flax growers themselves, being sensible of the advantages derived from a regular system, carefully assort each quality before they offer it for sale, and set a price on it accordingly; on this point the merchants are equally particular, as they separate with great care every quality they purchase. In making up for a foreign market there is no rule as to the size of the bundle or pack; the merchant being governed by the orders of his correspondents, who, for the most part, differ in the size of them; some directing them to be made up in bales of one cwt. while others order them in bales of four and six cwt.

Average quantity of flax and linseed sold in Holland from the best information I could obtain, may be about 12,000 tons annually, and 10,000 hogshead of seed.

Extract of a letter from Mr.————, of France, to Peter, Besnard, Esq. dated London, August 23d, 1822.

"Dear Sir,—In answer to your question respecting the causes of the different appearances of Irish and Dutch flax, I have endeavored to give you, as follows the best solution in my power.

"The Irish mode of steeping flax, compared with that of Holland, is defective in principle, and injurious in the result, to those qualities essential to constitute a good article.

"When flax is steeped in a green state, whilst the plant has not yet attained maturity, it is plain, that all the fibre of which it was susceptible is not formed, and its constituent principles being but imperfectly combined are the easier separated; this occasions substantial loss; the carbon, which should go to form the fibre, is, by the process of fermentation, sent off in the shape of carbonic acid gas, which, rising to the surface of the water, escapes, and forms that deleterious atmosphere, so fatal to animal existence; again, the flax being partially exposed to the influence of the light becomes variegated, and the decomposition is so rapid and tumultuous, that not only much of the tender part is destroyed, but the volatile products fly off, and meeting no resistance mix with the air, forming a mixture of sulphurated and ammoniated hydrogen, which is but too evident to the olfactory senses of those who come within the sphere of the nauceous and noxious effluvia The defence set up in favor of this mode, namely, that the younger the plant the finer the tissue, even if true, I doubt would not compensate for the actual waste occasioned.

"In Holland the flax is not put to steep until at perfect maturity, and even then it is covered over in the steep with a thick layer of earth or mud, which, while it defends the flax from the action of the light, furnishes certain affinities, which do not fail to take, up, and form with the substance thrown off by the fermentation, insoluble compounds, such as earthy carbonates, sulphates, &c. and thus it is, that the tissue suffers less, and maintains its uniform quality and color.

We have now given our readers the best directions concerning the management of flax within our power; and although we have done it in other language than our own, nevertheless, we are convinced of its correctness. The gentleman Mr. Besnard, whose language we have quoted, has long been engaged in the flax business, and was selected for the tour upon the continent for his superior qualifications. The linen and hempen board of Ireland is composed of men of first rate talents, both natural and acquired, and who in discharge of the duties entrusted to them, seem resolved to collect all the information possible upon the subjects of raising or manufacturing flax, as being intimately connected with their national prosperity. And let me ask why is not our national prosperity as dear to us as theirs is to them? It is for our national legislature to reply. When there is the same encouragement held out to the citizens of the United States, by our government, that there is to the linen and hempen board of Ireland by the English government, it will be seen that the *Yankees* are not slow to learn. But we have been treating the subject in a different light; we have given it with a view to benefit individuals, who have to work their way in this country without the aid of legislation; and we sincerely hope that our readers will make such experiments as will satisfy them of the correctness of our observations. We therefore dismiss the subject for the present, but shall as time serves give a description of their manner of preparing the flax upon the hatchel, &c., with some account of their process of bleaching, in which we will endeavor to show the advantage which this country has over England in that part of the manufacture of linen goods; and that the introduction of linen manufactories into this country would be of the greatest national advantage by encouraging home industry and particularly giving employment to the female part of community, a want of which, at this time in our large towns is attended with immoral consequences.

Pouch in the Lion's Tongue.—In dissecting a Lion, sent to the Edinburgh College Museum, Messrs. Cheek and Jones have discovered on the under surface of the tongue, near the tip, a structure, which may be considered as a rudiment of the worm in the dog. It is marked by three longitudinal dilations, separated by contractions; and in the specimen dissected, was three-fourths of an inch long.

* In speaking of the qualities of the soil in Holland, Flanders, and France, I allude to those places only where I have seen flax cultivated.

STRAWBERRY.

As the season has nearly arrived for planting out beds of strawberries, and as this fruit is now cultivated to considerable extent in gardens we propose to copy from Loudon's Encyclopædia of Gardening, such obeervations as may be useful to those who are unacquainted with, and wish to cultivate this fruit. In some parts of our country, the cultivation of strawberries in gardens is unneceseary, as they are natives of the soil, and grow in such abundance in the fields that nothing more than picking them is necessary: but in other parts the supply from the fields is altogether uncertain, and what is furnished are small. As the fruit is generally liked, those who would have it in perfection must expect to bestow upon its cultivation some little time or expense. The kinds cultivated in gardens, are those which have been selected for extra qualities, either for size or flavor, or as being abundant bearers, and any of them are capable of being increased very rapidly.

Strawberry.—Fragaria, L. *Icos. Polyg.* L. and *Rosaceæ*, J. *Frasier*, Fr.; *Erdbeerpflanze*, Ger.; and *Pianta di fragola*, Ital.

The strawberry is a small creeping plant, with a perennial root, and in general ternate leaves. There are numerous sorts by some botanists distinguished as species, by others considered as only varieties.—Knight (*Hort. Trans.* vol. iii. 207.) considers the *grandiflora* or pine, the *Chiloensis* or Chili, and the *Virginiana* or common scarlet, (the first supposed to be a native of Surinam, the second of Chili, and the third of Virginia,) to be varieties only of one species; as all may be made to breed together indiscriminately. The fruit has received its name from the ancient practice of laying straw between the rows, which keeps the ground moist and the fruit clean. They are natives of temperate or cold climates, as of Europe and America. The fruit, though termed a berry, is in correct and botanical language, a fleshy receptacle, studded with seeds.

Use. The fruit is fragrant (whence *fragaria*,) delicious, and universally esteemed. It consists amost entirely of matter soluble in the stomach, and neither there nor when laid in heaps and left to rot, does it undergo the acetous fermentation. Hence it is very nourishing, and may be safely eaten by gouty and rheumatic persons. "In addition to its grateful flavor, the subacid juice has a cooling quality, particularly acceptable in summer. Eaten either alone, or with sugar and cream, there are few constitutions with which strawberries, even when taken in large quantities, are found to disagree. Further, they have properties which render them, in most conditions of the animal frame, positively salutary; and physicians concur in placing them in their small catalogue of pleasant remedies. They dissolve the tartareous incrustations of the teeth.—They promote perspiration. Persons afflicted with the gout have found relief from using them very largely: so have patients in cases of the stone; and Hoffman states, that he has known consumptive people cured by them. The bark of the root is astringent." (*Abercrombie.*)

The species and *varieties* are—

The wood-strawberry (*F. vesca*) (*Eng. Bot.* 1524.;) with oval serrated leaves; the fruit round and small, red, white, and green. A native of Britain.

The scarlet (*F, virginiana*) (*Duh. arb.* 1. t. 5.) with leaves like the preceding; the fruit roundish and scarlet-colored. A native of Virginia. Varieties. Early scarlet, Wilmot's late, common late, Wilmot's coxcomb scarlet. (*Hort. Trans.* v. 262.)

The roseberry (*F. virg.* var.) (*Hort. Trans.* ii. pl. 27.;) an Aberdeen seedling, introduced in 1810. The plants have few roundish leaves; larger fruit than the scarlet, and are very prolific. Continues bearing till August.

The Downton (*F. vir.* var. *Hort. Trans.* ii. pl. 15.) The fruit is large, irregular, and coxcomb-like; leaves large; plant hardy and prolific.

The Carolina (*F. caroliniensis*;) red, from North America. Bostock.

The musky or hautboy (*F. elatior. Eng. Bot.* 2177.;) with oval rough javelin edged leaves; the fruit large, of a pale red color. A enativ of Britain.

The Chili (*F, Chiloensis Duh. arb.* 1. t. 3.;) with large, oval, thick hairy leaves and large flowers; the fruit large and very firm. A native of South America. Keen's imperial, or new Chili (*F. Chil.* var. *Hort. Trans.* ii. pl. 7.;) a large showy fruit.—Keen's seedling. (*Hort. Trans.* v. pl. 12.)

The pine (*F. grandiflora. Miller, icon.* 2. t. 288;) the lea es small and delicate; there are two sorts the red and the white, or greenish-tinted, of the most rich flavored fruit. South America. Mathven castle. Pincess Charlotte.

The Alpine or prolific (*F. Collina*;) which commonly lasts from June till November, and in a mild season, till near Christmas; two sorts of the fruit, the red and the white. Alps of Europe.

The one-leaved (*F. monophylla. Bot. Mag.* 63.:) the pulp of the fruit pink-colored. South America.

PEACHES.

From Prince's Pomological Manual.

EARLY CHEVREUSE. Pr. cat.

The flower of this tree is small; the fruit of fine size, rather oblong, divided on one of its sides by a very distinct groove, one border of which is more elevated than the other; it is terminated at the summit by a small pointed nipple, and the surface is often scattered over with little protuberances, especially towards its base; the skin is tinged with bright red on the sunny side; the flesh is melting, replete with juice, which is sweet and of very agreeable flavor, and it is white except around the stone, where it becomes red; the color of the stone is a brownish red, and it is of a moderate size, somewhat elongated. This peach ripens towards the middle or end of August, and the tree generally yields abundant crops.

LATE CHEVREUSE. Pr. cat.

The leaves of this tree are furnished at their base with reniform glands; the flowers are rose-colored, and about ten lines in breadth; the fruit is not exactly round, but is sometimes a little compressed, and frequently presents small elevations forming a kind of protuberances; it is twenty-six lines in diameter, and twenty-four in height; the longitudinal groove, which divides it into two sections, is always very distinct, and it frequently happens that one side of it is more swollen than the other; the summit is terminated by a very distinct nipple; the skin is pale where shaded, and a fine dark red where exposed to the sun; the flesh is somewhat red around the stone, but the residue is white—it is melting, and pretty abundant in juice, which is bland, sweet, and of a pleasant taste; the stone is very elongated, sixteen lines in length, and ten to eleven broad—the point which terminates it is often a line in length. This peach attains to maturity at the end of September.

EARLY YELLOW ALBERGE. Pr. cat

This peach is distinguished from the preceding, by its being much smaller in size, and ripening at a much earlier period, but its flowers and leaves do not differ; it is sixteen lines in diameter, and seventeen in height, divided by a shallow longitudinal groove, and terminated by a large pointed and curved mamelon; the skin is covered with thick down, is yellow on the side that is shaded, and colored with dark red on the side exposed to the sun; the flesh is melting, of a fine golden yellow color, tinged with red around the stone, and of a sweet flavor; the stone is brownish red, terminating in an obtuse point, and about seven lines long and six broad. In early seasons this fruit is in eating at the end of July, and in ordinary years towards the middle of August. I have no doubt the title adopted and the synonymes apply to the same fruit, and I have been guided by own judgment in their arrangement.

MADELEINE DE COURSON. Pom. mag. Pr. cat.

Lel. Pom. Fr. p. 292. G. Lind. in Hort. trans. vol. v. p. 539. Hort. Soc. fruit. cat. no. 84.

An excellent freestone variety, ripening in the end of August or beginning of September, about the time of the Grosse Mignonne. It is very different from the Red Magdalen peach of the [English] nurseries, which is a larger fruit, with more color, and small flowers. The tree is rather subject to mildew. According to Mr Lindley, this is the true Red Magdalen peach of Miller. It is remarkable for its fine, rich, vinous flavor.

Leaves dark green, coarsely and doubly serrated, glandless; flowers large, pale blush; fruit small, globular, flattened, deeply cleft on one side; color pale yellow, with a blush of clear pink where exposed; flesh quite white, not stained at the stone, from which it parts freely, very melting, juicy, vinous, and rich; stone blunt, rather large for so small a fruit.—*Pom. Mag.*

The worst of all.—A zealous, and in his way a very eminent preacher, happened to miss a constant auditor from his congregation. Schism had already made some depredations on the fold, which was not so large, but to a practised eye the reduction of even one was perceptible. 'What keeps our friend, farmer B. away from us?' was the anxious question proposed by our vigilant minister to his clerk; 'I have not seen him among us these three weeks; I hope it is not *Socinianism* that keeps him away.'—'No, your honor,' replied the clerk, 'it is something worse than Socinianism!' 'God forbid it should be *Deism*.' 'No, your honor, it is something worse than that.'—'Worse than Deism! Good heavens! I trust it is not *Atheism*.' 'No, your honor, it is something worse than that.' 'Worse than Atheism! impossible: nothing can be worse than Atheism.' 'Yes it is, your honor—it is *Rheumatism*.'

From the Turf Register.

BEAR AND ALLIGATOR.

St. Martinsville, May 4, 1831.

On a scorching day in the middle of June, 1830, whilst I was seated under a venerable live oak, on the ever green banks of the Teche, waiting for the fish to bite I was startled by the roarings of some animal, in the cane brake, a short distance below me, apparently getting ready for action. These notes of preparation were quickly succeeded by the sound of feet, tramping down the cane, and scattering the shells. As soon as I recovered from my surprise, I resolved to take a view, of what I supposed to be two prairie bulls mixing impetuously in battle, an occurrence so common in this country and season, when, as Thompson says,

"——Through all his lusty veins
The bull, deep-scorched, the raging passion feels."

When I reached the scene of action, how great was my astonishment, instead of bulls to behold a *large black bear* reared upon his hind legs, with his fore paws raised aloft, as if to make a plunge. His face was besmeared with white foam sprinkled with red, which dropping from his mouth rolled down his shaggy breast. Frantic from the smart of his wounds, he stood gnashing his teeth and growling at his enemy. A few paces in his rear was the cane brake from which he had issued. On a bank of snow white shells, spotted with blood, in battle array, stood bruin's foe, in shape an *alligator*, fifteen feet long! He looked as if he had just been dipped in the Teche, and had emerged like Achilles, from the Styx, with an invulnerable coat of mail. He was standing on tip-toe, his back turned upwards, and his tongueless mouth thrown open, displayed in his wide jaws, two large tusks, and rows of teeth. His tail six feet long raised from the ground was constantly waving, like a boxer's arm, to gather force. His big eyes starting from his head, glared upon bruin, whilst sometimes uttering hissing cries, then roaring like a bull.

The combatants were a few paces apart when I stole upon them, the "first round" being over. They remained in the attitudes described for about a minute swelling themselves as large as possible, but marking the slightest motions with attention, and great caution, as f each felt confident he had met his match. During this pause I was concealed behind a tree, watching their manæuvre in silence. I could scarcely believe my eye sight. What, thought I, can these two beasts have to fight about? Some readers may doubt the tale on this account, but if it had been a bull fight, no one would have doubted it, because every one knows what they are fighting for.

The same reasoning will not always apply to a man fight. Men frequently fight when they are sober, for no purpose, except to ascertain which is the better man. We must then believe that beasts will do the same, unless we admit that the instinct of beasts is snperior to the boasted reason of man. Whether they did fight on the present occasion without cause I cannot say, as I was not present when the affray began. A bear and a ram have been known to fight, and so did the bear and alligator, whilst I prudently kept in the back ground, preserving the strictest neutrality betwixt the belligerents. And now, if the reader is satisfied that such a battle as this might have taken places, in the absence of any known cause, I will go on to tell what I saw of it as a witness.

Bruin, though evidently baffled, had a firm look, which showed he had not lost confidence in himself. If the difficulty of the undertaking had once deceived him, he was preparing to go it again. Accordingly letting himself down upon all fours, he ran furiously at the alligator. The alligator was ready for him, and throwing his head and body partly around to avoid the onset, met bruin half way, with a blow of his tail, that rolled him on the shells. Old bruin was not to be put off by one hint, three times in rapid succession he rushed at the alligator, and was as often repulsed in the same manner, being knocked back by each blow just far enough to give the alligator time to recover the swing of his tail before he returned.—The tail of the alligator sounded like a flail against the coat of hair on bruin's head and shoulders, but he bore it without flinching, still pushing on to come to close hold with his scaly foe. He made his fourth charge with a degree of dexterity, which those who have never seen this clumsy animal exercising, would suppose him incapable of. This time he got so close to the alligator before his tail struck him, that the blow came with half its usual effect. The alligator was upset by the charge, and before he could recover his feet, bruin grasped him round the body before the fore legs, and holding him down on his back, seized one of his legs in his mouth.

The alligator was now in a desperate situation, notwithstanding his coat of mail, which is softer on his belly than his back from which

"The darted steel with idle shivers flies."

As a Kentuck would say, "he was getting used up fast." Here if I had dared to speak and had supposed he could understand English, I should have uttered the encouraging exhortation of the poet:

"Now gallant knight, now hold thy own,
No maiden's arms are round thee thrown."

The alligator, attempted in vain to bite, pressed down as he was, he could not open his mouth, the upper jaw of which only moves, and his neck was so stiff he could not turn his head short round. The amphibious beast fetched a scream in despair, but being a warrior "by flood and by field," he was not yet entirely overcome. Wreathing his tail with agony, he happened to strike it against a small tree that stood next to the bayou; aided by this purchase, he made a convuls ve flounder, which precipitated himself and bruin, locked together, into the river.

The bank from which they fell was four feet high, and the water below seven feet deep. The tranquil stream received the combatants with a loud splash, then closed over them in silence—A volley of ascending bubbles announced their arrival at the bottom, where the battle ended.—Presently bruin rose again, scrambled up the bank, cast a hasty glance back at the river, and made off, dripping to the cane brake. I nev saw the alligator afterwards, to know him, no doubt he escaped in the water, which he certainly would not have done, if he had remained a few minutes longer on land. Bruin was forced by nature to let go his grip under water to save his own life, I therefore think he is entitled to the credit of the victory, besides, by *implied* consent, the parties were bound to finish the fight on land, where it began, and so bruin understood it. If this record should be carried up to the Supreme Court of the United States, I think the judges would decide in bruin's favor, by this modern principle of the law, one thing is certain, viz. they would decide that they had jurisdiction by *implication*, per force of which, what is it that cannot be *nullified*.

S. H.

Concentrated Liquor of Milk.— We are informed through the Journal of ealth, that M. Braconnot, a French Chemist, has concentrated milk into a liquor which promises to be of use to the world, or partictlarly that part of it "whose home is on the deep," where that delightful aid to the aromatic beverage, tea, is often wanted, and "wished for in vain." M. Aracannot took two pints and a half of milk, and exposed it to a heat of about 113 Fahr.; to this he added, from time to time, small portions of diluted hydrochloric or muriatic acid, or spirit of sea salt, which produced a separation of the butyraceous and gaseous parts from the serous portion or whey. With the curd thus obtained, he mixed 75 grains of the crystalized sub carbonate of soda, which by the application of a mild heat soon dissolved. This furnishes about a pint of cream, to which add a small quantity of water and sugar, and heat it, when an excellent syrup, superior, in every respect to ordinary cream, is obtained. When in the cream a cheese cake form, it may be kept any length of time, and is always fresh when diluted and sweetened as above.

Federal Cake.—Mix together one pound of sifted flour, half a pound of butter, half a pound of powdered sugar, two eggs well beaten, half a glass rose water, and a teaspoonful of mixed spice. Make these ingredients into a dough, with a little cold water. When thoroughly mixed, spread it out on your pasteboard, and cut it into cakes, with diamond or heart shaped tins. Lay them in buttered pans, and bake them a few minutes in a moderate oven.

A Gourmand at an ordinary had eaten so enormously, that the company were astonished and disgusted at his gluttony.—The gentleman at the head of the table ironically pressed him to take another plateful, observing he had actnally eaten nothing.—The gourmand declined taking any more, observing that his stomach was quite gone. Upon which an Irish gentleman opposite exclaimed, 'Is it your stomach that s gone, my honey? you mean the bottom part of it.

Sailor's Veracity.—A son of Neptune said the other day to a brother tar, Jack, you never caught me in a lie in your life. Very true, replied Jack, but, blast you, I have chased you from one lie to another all day.

Why is the life of an Editor like the Book of Revelations? Because it is full of 'types and shadows,' and 'a mighty voice, like the sound of many waters, ever saying unto him —*Write*."

From Peale's Notes on Italy.

CURIOSITIES OF POMPEII.

Another rainy day was well employed in the Museum, examining the antiquities of Herculaneum and Pompeii. We commenced with a collection of gold bracelets, chains, ear and finger rings, &c. most of them rudely missive, particularly the bracelets, some of which consisted of a double row of rounded masses of gold like sections of bullets. In one case by themselves, were the elegant bracelets, ear and finger rings, and neck chain of a lady whose skull and bones are shown in another room, together with impressions of various parts of her figure in the matter by which she was smothered, in the villa of Diomedes, at Pompeii. She had taken refuge in a cellar from the falling ashes or fine pumice of the burning mountain, but by a reflux of the sea, which a torrent of lava had driven back, the pumice became a wave of mud, and pouring down the windows of the cellar, overwhelmed her and some others of the family.

Another case contains a curious collection of eatables, which, having been suddenly surrounded with melted red hot lava, that flowed into the store, chambers and kitchens at Herculaneum, were converted into charcoal. The atmospheric air being excluded till the lava cooled, prevented the articles being reduced to ashes. In no other manner could such delicate substances have been preserved so long a time. Here is seen the charcoal form of a loaf of bread, neatly fashioned into radiating lobes, on one of which is impressed the baker's name. A plate of eggs, or rather egg shells, some of which are not broken, retain their natural whiteness; preserved in glass cases are samples of a great variety of carbonized articles, found in stores and private houses: a thread net for boiling cabbages; figs, prunes, olives, dates, nuts of various kinds; retaining the most minute characteristics of their external forms, though all reduced to one quality of imperishable charcoal. A bucket, mortar, basins, skillets, mugs, cups, &c. all of silver, richly ornamented with bassi relievi, fill another case. Among the ornaments of gold is a beautiful little model of a lady's reticule, like those of the present day. Here are, also, a variety of colors, such as were used in fresco painting, which were found in pots in a painter's shop at Pompeii.

One chamber is filled with a vast variety of articles made of glass, of which substance it was supposed the ancient was ignorant consisting of plates for window lights, bottles, jars, mugs, phials, dishes, cups, lamps, &c. Some only blown into their shapes, other moulded, and some afterwards ground. These glasses are of every possible form, and have a beautiful mother of pearl appearance, occasioned by the heat to which they have been subjected, One of them has been carefully cleaned, and is found to be precisely like our common green glass; yet there are some articles of perfectly white, or rather colorless glass, and others of a fine deep blue. There is a great assortment of little phials, or the kind which is customary to call *lacrymatories* which are found in a shop in Pompeii. An attempt to catch the tears of grief in these slender vessels, would effectually disturb the sentiment and restrain the flood. It is much more reasonable to believe that these little vessels whether of glass earthen ware, which are found in sepulchural vases, were used for odoriferous liquids. Here, also, are several large glass vases of a globular form found in tombs, containing bones and ashes of the dead—a rude kind of castor, made of lava, containing two bottles—several glass vases of mixed colors, black and white,the white being in blotches—tumblers of a long shape, with raised knobs and depressed grooves or else identified at four opposite sides into great cavities and a hexagon plate with flat edges, the bowl resembling our soup plate, moulded and perfectly well ground. Altogether there are two thousand six hundred specimens of glasses. In the same room a case contains a variety of objects of wrought rock crystal, a spoon, necklace, &c. A series of rooms is appropriated to articles of kitchen furniture, there are various portable fire-places, most of which have hollow borders to contain water which was kept hot by the fire, (probably charcoal,) used in cooking, and at the same time prevented the fire place from becoming red hot, while the water was drawn off by a stop cock, at one side, cylindrical furnaces, also double, to hold water, with a kettle, fitting into the top for boiling and stewing; brass stew pans, lined with silver, and pots of every size and shape, many of which are solid silver, but generally of brass lined with silver, as if the unwholesomeness of brass or copper was known; one hundred and forty bronze candelabra about four feet high; confectionary moulds of various and beautiful forms, strainers with silver bottoms, finely and beautifully pierced; an elegant hand lantern; a variety of bronze seals and weights of stone, and steelyards, the weights of which represent busts of men and women; and lamps of every size and pattern, suspended on tripons, in groups of various forms, and larger massive lamps that were hung in calls and passages.

The next room contains about two thousand articles of bronze, with many of which was found in temples, and used in the ceremonies of sacrifice, consisting in large and elegant vases and dishes, inlaid with silver; a multitude of little domestic goods; a tea urn, exactly like those of our times, with a tube in the centre to hold a hot iron, surrounded by water; a handsome consular chair, couches and seats of honor, which has served as patterns for the modern fashions of Paris, a water bucket, the handles of which in two sogments, hinged at the centre, constitute an ornamental rim, studded with silver; a great variety of mugs, &c.

A dark room contains many curious and some elegant specimens of armor—helmets, breast plates, shields, axes, spears, locks, nails, hinges, &c of iron and bronze; and iron stocks, in which were found the legs, with skeletons of three men, who must have been suffering this punishment when the city of Pompeii was destroyed. A splendidly wrought helmet, was found in Herculaneum and weighing thirty-three pounds, too heavy for use, is supposed to have been made for some ornamental purpose; the high raised figures on it represent the Trojan war.

Beyond these are various musical instruments, of bronze, ivory and bone; tables of laws deeply cut in brass; ivory tickets of admission to the theatre, dice, brass fish-hooks, reticules and bronze, belonging to a lady's toilet table; bronze mirrors, &c.

Finally, other apartments are filled with an immense, elegant, and varied collection of vases, made of baked clay of all sizes, and of every imaginable form, ornamented with figures, many of which are beautifully outlined, and descriptive of histories, fables, and festivals. These vases served as articles of decoration in dwelling houses, and were afterwards entombed with their owners, as representing models of tombs, in the same apartment. Two of these vases are very large, and the figures on them drawn with great beauty and accuracy; they were purchased by this cabinet for eleven hundred dollars, and others for no less than four thousand five hundred dollars. Here are various drinking cups, shaped like the heads of sheep, horses and birds.

The walls of two large apartments, on the ground floor, are covered with fresco paintings taken from Pompeii. One of the rooms contain such pieces as were procured on the first discovery of the mysterious city, which, happening to be in part inhabited by tradesmen, did not furnish the most elegant specimens of the arts. The judgements which were consequently propagated from one antiquarian critic to another were unfavorable to the ancient painters, who were pronounced inferior to contemporary sculptors, and ignorant of grouping, foreshortening and perspective. Later, and especially recent excavations, or rather disinterments, have fortunately been in a direction across the vineyard to a more sumptuous portion of the city, where splendid temples, halls of justice, theatres and spacious dwellings gave occasion for the best employments of the arts. Here not only the finest statutes have been found, but fresco paintings of great elegance and beauty; particularly four of a square form, on a circular ground, (formerly part of a circular room) which are of uncommon merit, and most decidedly indicate the high state of painting, as it was practiced in Greece and Italy at the same period when these statutes were executed, which evinced such perfect knowledge of the human form and the principles of grouping.—The best of these paintings have been only recently discovered, and prove that the ancient painters were perfectly acquainted with the rules of perspective and foreshortening I have no doubt from these beautiful works done on walls, mostly by inferior artists, that, on other occasions, as in moveable pictures, their best painters must have painted in a manner to correspond with the high rank of their sculpture, and the extraordinary accounts given them by cotemporary writers.

These specimens of ancient fresco painting have been cut out of the walls, where they were executed, with great care, and transported here in strong cases, which serve as frames. When first found they are pale and dull; but on being varnished their colors are brightened up to their pristine hues, and exhibit to the astonished eye, every stroke of the brush, slightly indenting the fresh mortar, which was given by hands that perished, with the genius that directed them, nearly eighteen hundred hears ago, yet appearing as the rich and mellow penciling of yesterday. Most of them are taken from shops and ordinary houses, and represent all kinds of objects, drawn with remarkable spirit and truth. Many of the better kind served to decorate apartments in which there were no windows, where they must have been executed, and afterwards seen only by lamp light.